

KIDS GRILLED SHRIMP

8/30/2024

Plate: 8" Round Blue or Green Plate

To Go: Small 1 Compartment with 8 oz. Squat

STEP #1: INGREDIENTS

2 each [Shrimp 40/50 Portions \(2 wz\)](#)

6 shakes **Seafood Seasoning**

1/2 vz **Vegetable Oil**

SET-UP / GARNISH: INGREDIENTS

1 each **Choice of Side**

STEP 1: TO COOK

1. Empty 2 portion bags of shrimp into a 1/9 pan.
2. Ladle 1/2 vz of vegetable oil into the 1/9 pan.
3. Shake the Seafood seasoning on top of the shrimp, then toss to evenly coat.
4. Lay the seasoned shrimp on a 375 ° flat top and allow to cook until the underside has turned white and is no longer raw.
5. Use a metal spatula to flip the shrimp over, and allow to cook until the shrimp are pink and slightly curled.

SET UP / GARNISH

Reference the attached pictures for plating setup and garnishing.

1. Place the shrimp on the right side of the plate, stacking them to achieve as much height as possible.
NOTE: Placed the side item centered on top of a beverage napkin on the left of half of the plate.
NOTE: If french fries are ordered, they will be placed directly on the left of half of the plate.
NOTE: If green beans are ordered, they will be placed on the sides tray and served off the plate. The shrimp are to be placed centered on the plate.

